

BEEF
IT'S WHAT'S FOR DINNER.®

BEEF CUTS FOR FOODSERVICE

The chefs and supply chain experts at *Beef. It's What's For Dinner.®* are your partners committed to increasing your business' beef sales.

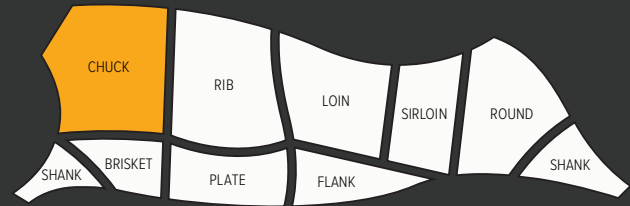


BEEF

Funded by Beef Farmers and Ranchers



CHUCK



CHUCK ROLL

116A Beef Chuck, Chuck Roll

ORDER SPECIFICATIONS

- Quality grade
- Different arm length portion exclusions - ventral cut
- Removal of *Subscapularis*

COOKING METHOD

Moist heat

RECOMMENDED MENU APPLICATIONS

Shred for appetizers or sandwiches



COUNTRY-STYLE RIBS

1116D PSO:2 Beef Chuck, Chuck Eye Roll Steak, Boneless

ORDER SPECIFICATIONS

- Prepared from item 116D
- Quality grade
- Portion weight

COOKING METHOD

Moist or moist then dry heat

RECOMMENDED MENU APPLICATIONS

Boneless rib or BBQ entrée; shred for appetizers, sandwiches, wraps, salads, pizza topping or pasta sauces



CHUCK EYE ROLL

116D Beef Chuck, Chuck Eye Roll

ORDER SPECIFICATIONS

- Tied or netted
- Should be practically free of fat

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Carving station, special occasions/banquets; slice thin for sandwiches



DENVER STEAK

1116G Beef Chuck, Under Blade, Center-Cut Steak

ORDER SPECIFICATIONS

- Prepared from item 116G
- Quality grade
- Thickness (optimal thickness 3/4")
- Removal of connective tissue – denuded
- Benefits from tenderization
- Recommend 21 day aging

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; fajitas; slice for appetizers, sandwiches and salads



CHUCK EYE (DELMONICO STEAK)

1116D PSO:1 Beef Chuck, Chuck Eye Roll Steak, Boneless

ORDER SPECIFICATIONS

- Prepared from item 116D
- Quality grade
- Thickness or portion weight
- Tied or netted
- *Longissimus dorsi* muscle must be on one side of the steak

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; roast beef; slice for Philly Cheesesteak; shred for appetizers or sandwiches



SHOULDER CLOD

114 Beef Chuck, Shoulder (Clod)

ORDER SPECIFICATIONS

- Quality grade
- Long or short cut
- Removal of *Teres major*
- Removal of *Infraspinatus*



COOKING METHOD

Moist heat

FLAT IRON

114D PSO:1 Beef Chuck, Shoulder (Clod), Top Blade

ORDER SPECIFICATIONS

- Quality grade
- Removal of internal and external connective tissue – denuded
- Portion weight
- Specify 1114D PSO:1 for portions



Portioned Flat Iron Steak

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Center of the plate steak; slice into strips for stir-fry, skewers, salads, sandwiches and fajitas

RANCH STEAK

114E PSO:1 Beef Chuck Shoulder, Arm Steak, Boneless

ORDER SPECIFICATIONS

- Prepared from item 114E PSO:1
- Quality grade
- Removal of connective tissue – denuded
- Removal of elbow tendon
- Thickness or portion weight



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Breakfast or lunch steak; slice into strips for stir-fry, skewers/kabobs

PETITE TENDER

114F PSO:1 Beef Chuck, Shoulder Tender

ORDER SPECIFICATIONS

- Quality grade
- Removal of connective tissue – denuded
- Specify 1114F for portioned medallions



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Slice into medallions; serve whole as petite Chateaubriand; slice for steak sliders or salad topper

The **MVP**

[Most Valuable *Protein* in Foodservice]



BEEF
IT'S WHAT'S FOR DINNER.®

Sales:



Sustenance:

93%

Lean Ground Beef



Than Meat Substitutes

Sustainability:

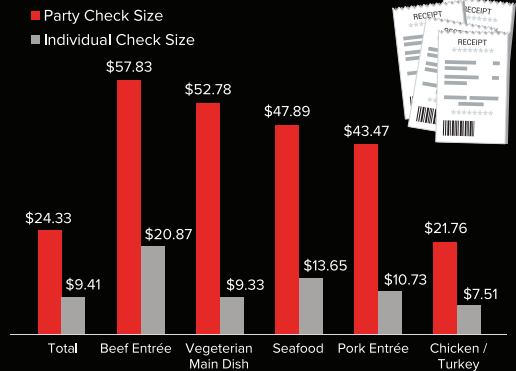
Beef is more sustainable than ever

The U.S. has had the **LOWEST** beef emissions intensity in the world since 1996.



Globally, it takes 2.66 cattle to produce the same amount of beef that comes from **JUST ONE ANIMAL IN THE U.S.**

as diners tend to order more appetizers, sides, desserts and alcohol



Checks for restaurant orders including beef were over **10% HIGHER** than average.¹

When beef entrees are included on the visit overall satisfaction with the visit is **5 POINTS HIGHER** at 52% compared to 47% when not included.²

1. 2016 Chef and Beef Value Study (Datassential)

2. 2019 Technomic Volumetric Study

3. UN FAO. 2021. FAOSTAT Database – Food and agricultural data. Available at: <http://www.fao.org/faostat/en/#home> 4. Climate Watch Data. 2021. Agriculture. Found on <https://www.climatewatchdata.org/sectors/agriculture?emissionType=136&emissionsCountry=EUU&filter=#drivers-of-emissions>.

4. Beef Research. 2021e. Quick Stat Calculations - Sustainability Research: U.S. vs. Global Emission Intensity. <https://www.beefresearch.org/programs/beef-sustainability>.

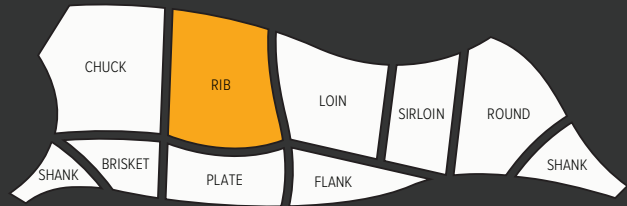
5. U.N. Food and Agriculture Organization. FAOSTAT Database – Food and agricultural data. Available at: <http://www.fao.org/faostat/en/#home> accessed December 6, 2019

6. 1The NPD Group/Checkout; Age 18+; 12 Months Ending April 2022; Beef=Beef Entrée, Steak Sandwich, Burgers and Roast Beef Sandwiches

7. 2NPD CREST – 12 Months Ending April 2022



RIB



RIB

109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

ORDER SPECIFICATIONS

- Quality grade
- Fat cover
- Weight range
- No surface fat present
- Length of tail (lip)
- Never tied or netted



COOKING METHOD

Dry heat

RIB STEAK

1103 Beef Rib, Rib Steak, Bone In

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Center of the plate steak; serve whole or slice off bone for presentation

COWBOY STEAK

1103B Beef Rib, Rib Steak, Frenched, Bone In

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of bone



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Center of the plate steak; serve whole or slice off bone for presentation

RIBEYE, LIP-ON

112A Beef Rib, Ribeye, Lip-On

ORDER SPECIFICATIONS

- Quality grade
- Fat cover
- Length of tail (lip)
- Weight range
- Tied or netted



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice for sandwiches, salads or wraps

RIBEYE STEAK

112A Beef Rib, Ribeye Steak, Lip-On, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice for sandwiches, salads or wraps

RIBEYE ROLL STEAK

1112 Beef Rib, Ribeye Roll Steak, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Removal of tail (lip)



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; shave and griddle for salads, wraps or sandwiches like Philly Cheesesteak

RIBEYE FILET

1112C Beef Rib, Ribeye Steak

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; filet "flights"; slice for upscale ingredient use (fajitas, ramen, sandwiches)

RIBEYE CAP ROLL

112D Beef Rib, Ribeye Cap

ORDER SPECIFICATIONS

- Quality grade
- Portion weight
- Removal of connective tissue
- Specify PSO:1 to purchase with *Complexus* muscle
- Also known as *Spinalis dorsi*



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; roast whole and slice for upscale ingredient use (fajitas, ramen, sandwiches); roll and stuff for pinwheels

RIBEYE CAP STEAK

1112D Beef Rib, Ribeye Cap Steak

ORDER SPECIFICATIONS

- Quality grade
- Portion weight
- Removal of connective tissue
- Specify PSO:1 to purchase with *Complexus* muscle
- Also known as *Spinalis dorsi*



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice for upscale ingredient use (fajitas, ramen)

BACK RIBS

124 Beef Rib, Back Ribs

ORDER SPECIFICATIONS

- Chine and thoracic vertebrae removed
- Whole or half
- Portioned by number of rib bones



COOKING METHOD

Moist or dry heat

RECOMMENDED MENU APPLICATIONS

Rotisserie/spit-roasted beef; smoked beef ribs

CUTTING GUIDES

Our cutting guides feature step-by-step instructions on how to make various cuts including the Denver Cut, Sierra Cut, Santa Fe Cut and more. Use these guides to make fabricated cuts from primals.

VIEW
CUTTING
GUIDES



DENVER CUT

Subprimal Name* R62 (RPS) Beef Chuck, Under Blade, Chuck Eye, Chipping Under Blade from the primal R6A (RPS) Beef Chuck, Chuck Roll
To maximize cutting speed, use age 18 days for Premium Choice and Select™.
Subprimal Name* R62 (RPS) Beef Chuck, Under Blade, Chuck Eye, Chipping Under Blade from the primal R6A (RPS) Beef Chuck, Chuck Roll
To maximize cutting speed, use age 18 days for Premium Choice and Select™.

TO MAXIMIZE CUTTING SPEED

1. Trim the fat and connective tissue from the primal.
2. Cut the primal into 4-6 inch sections.
3. Trim the fat and connective tissue from the sections.
4. Cut the sections into 1/2 inch thick steaks.
5. Trim the fat and connective tissue from the steaks.
6. Cut the steaks into 1/2 inch thick steaks.
7. Trim the fat and connective tissue from the steaks.
8. Cut the steaks into 1/2 inch thick steaks.

Following our pages 2-4 use other cutting methods.

Beef
The Best Choice.

DELMONICO STEAK

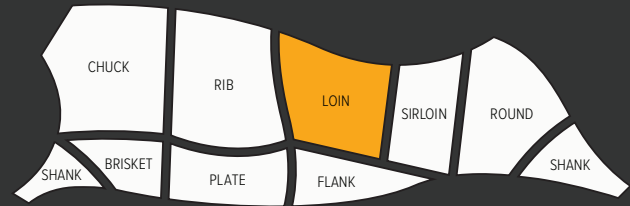
Subprimal Name* R62 (RPS) Beef Chuck, Chuck Eye Roll or rosette
**Chuck Eye Roll from the primal R6A (RPS) Beef Chuck, Chuck Roll
To maximize cutting speed, use age 18 days for Premium Choice and Select™.**

1. Trim the fat and connective tissue from the primal.
2. Cut the primal into 4-6 inch sections.
3. Trim the fat and connective tissue from the sections.
4. Cut the sections into 1/2 inch thick steaks.
5. Trim the fat and connective tissue from the steaks.
6. Cut the steaks into 1/2 inch thick steaks.
7. Trim the fat and connective tissue from the steaks.

Beef
The Best Choice.



LOIN



SHORT LOIN

174 Beef Loin, Short Loin, Short-Cut

ORDER SPECIFICATIONS

- Quality grade
- Length of tail
- Thickness of surface fat
- Weight range

COOKING METHOD

Dry heat



PORTERHOUSE STEAK

1173 Beef Loin, Porterhouse Steak

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Center of the plate steak entrée; fan off the bone and serve for premium presentation



T-BONE STEAK

1174 Beef Loin, T-Bone Steak

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Center of the plate steak entrée; fan off the bone and serve for premium presentation



STRIP LOIN

180 Beef Loin, Strip Loin, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Length of tail
- Thickness of surface fat
- Weight range

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice into strips for stir-fry, skewers, salads, sandwiches; carving station



STRIP STEAK

1180 Beef Loin, Strip Loin Steak, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1180A to purchase center-cut

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Center of the plate steak entrée; thinly slice for ingredient use in sandwiches, soups



STRIP STEAK, BONELESS

1180 Beef Loin, Strip Loin Steak, Boneless

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1180A to purchase center-cut

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Center of the plate steak entrée; thinly slice for ingredient use in sandwiches, soups



STRIP FILET

1180B Beef Loin, Strip Loin Steak, Split, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

New filet item; filet "flights"

TENDERLOIN

190 Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted

ORDER SPECIFICATIONS

- Quality grade
- Removal of connective tissue – denuded
- Weight range
- Specify 189A to purchase side muscle on
- Specify 190A to purchase skinned (denuded), side muscle off



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice to add premium appeal to small plates, sandwiches, pastas, salads and more

TENDERLOIN STEAK (FILET MIGNON)

1190A Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Specify 1189A to purchase defatted, side muscle on
- Specify 1190 to purchase defatted, side muscle off



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Center of the plate steak entrée; slice for use in appetizers, salads, sandwiches, wraps and bowls; poach for elegant beef entrée; sous vide/sear

CUTTING VIDEOS

Our instructional cutting videos feature visual step-by-step instructions on making different cuts from the primals and subprimals. Videos include the Ranch Steak, Flat Iron Steak and Country-Style Ribs.

WATCH THE
VIDEOS HERE

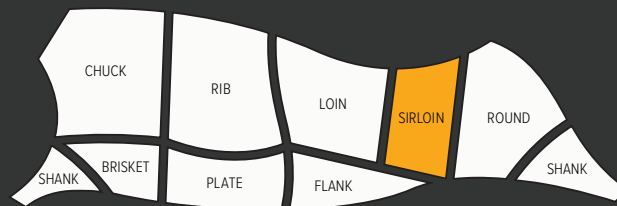


BEEF.
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SIRLOIN



TOP SIRLOIN

184 Beef Loin, Top Sirloin Butt, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Weight range

COOKING METHOD

Dry heat



TOP SIRLOIN STEAK

1184 Beef Loin, Top Sirloin Butt S

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Specify 1184A to purchase without the *Gluteus accessorius* and *Gluteus profundus*
- Specify 1184B to purchase center-cut (Cap, *Gluteus medius* muscle only)

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice for sandwiches, salads, wraps and bowls



TOP SIRLOIN FILET

1184F Beef Loin, Top Sirloin Butt Steak, Center-Cut, Seamed, Dorsal Side, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Tied or netted

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice for sandwiches, salads, fajitas; slice into strips or kabobs



SIRLOIN CAP (COULOTTE ROAST)

184D Beef Loin, Top Sirloin Butt, Cap

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Portion weight

COOKING METHOD

Dry heat — indirect grill

RECOMMENDED MENU APPLICATIONS

Roast whole and slice across the grain for fajitas, tacos or sandwiches; steak entrée



COULOTTE STEAK

1184D Beef Loin, Top Sirloin Cap Steak, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue — denuded
- Thickness of surface fat
- Cut against the direction of the muscle fiber
- Thickness or portion weight

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice thinly and fan on plate or serve in sandwiches, salads and wraps



PETITE SIRLOIN/BALL TIP STEAK

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue — denuded
- Thickness of surface fat
- Thickness or portion weight
- Benefits from tenderization
- Specify 185B to purchase whole

COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice thinly for salads, sandwiches, stir-fry, small-plate and "steak flight" applications



TRI-TIP

185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Weight



COOKING METHOD

Dry heat – indirect grill

RECOMMENDED MENU APPLICATIONS

Slice for steak entrée; slice thin for sandwiches, salads and burritos; BBQ beef sandwiches; pasta topping

1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted

ORDER SPECIFICATIONS

- Removal of fat
- Removal of connective tissue – denuded
- Specify 1185C to purchase with surface fat
- Thickness of surface fat
- Thickness or portion weight
- Cut against the direction of the muscle fiber



SIRLOIN BAVETTE/F

185A Beef Loin, Bottom Sirloin

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction c
- Benefits from tenderization
- Specify 1185A to portion



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Ideal for “Steak Frites”; steak entrée; slice for sandwiches, salads, wraps; slice into strips for stir-fry

INSPIRATION FOR THE TOP SIRLOIN FILET

Tender, thick and perfectly portioned from larger Top Sirloin Steaks. Season simply with salt and pepper or your favorite rub before grilling.

LEARN MORE
ABOUT THIS CUT

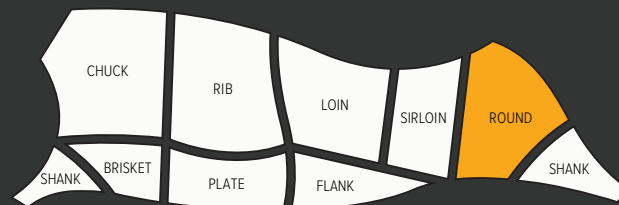


GRILLED TOP SIRLOIN FILETS WITH
ITALIAN SALSA VERDE





ROUND



STEAMSHIP ROUND

166B Beef Round, Rump and Shank Partially Off, Handle On

ORDER SPECIFICATIONS

- Quality grade
- Removal of shank meat
- Thickness of surface fat
- Portion weight: 30 to 50 pounds

COOKING METHOD

Dry heat – roast

RECOMMENDED MENU APPLICATIONS

Slice for roast beef entrée, sandwiches, salads; ideal for carving stations and buffets



TOP ROUND

169 Beef Round, Top (Inside)

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Whole or cut into two equal sections
- Specify 169A to purchase without cap (*Gracilis*) or soft side (*Pectineus* and *Sartorius*) attached
- Specify 169D to purchase with cap (*Gracilis*) and without soft side (*Pectineus* and *Sartorius*)

COOKING METHOD

Moist or dry heat

RECOMMENDED MENU APPLICATIONS

Slice thin for fajitas, pasta, stir-fry and sandwiches like Philly cheese steak, French dip, Italian beef sandwiches; dice for roast beef hash; marinate, broil and slice for London Broil; country-fried steak



TOP ROUND STEAK

1169 Beef Round, Top (Inside) Round Steak

ORDER SPECIFICATIONS

- Quality grade
- Removal of heavy connective tissue
- Benefits from tenderization
- Removal of cap (*Gracilis*)
- Removal of soft side muscles (*Pectineus* and *Sartorius*)
- Thickness or portion weight

COOKING METHOD

Moist or dry heat

RECOMMENDED MENU APPLICATIONS

Slice thin for fajitas, pasta, stir-fry and sandwiches; dice for roast beef hash; country-fried steak



TOP ROUND CAP

169B Beef Round, Top (Inside), Cap

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Removal of surface fat
- Removal of connective tissue
- Weight
- Benefits from tenderization

COOKING METHOD

Moist or dry heat

RECOMMENDED MENU APPLICATIONS

Slice for French Dip/Italian Beef Sandwiches; dice for roast beef hash; marinate, broil and slice for London Broil; cut into cubes for soups/stews



OUTSIDE ROUND

171B Beef Round, Outside Round (Flat)

ORDER SPECIFICATIONS

- Quality grade
- Removal of heavy connective tissue
- Benefits from tenderization
- Specify 171D for removal of side muscle (*Biceps femoris* ishiatic head)
- Specify 171G for rump portion only



Rump Removed

COOKING METHOD

Moist or dry heat

RECOMMENDED MENU APPLICATIONS

Braise (moist heat) in sauce for tender steak entrée; slice to serve over pasta; country-fried steak; pound thin and sear; slice for London Broil

EYE OF ROUND

171C Beef Round, Eye of Round

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Removal of heavy connective tissue
- Benefits from tenderization



COOKING METHOD

Moist heat

RECOMMENDED MENU APPLICATIONS

Roast whole and slice as entrée; slice thinly for sandwiches or salads; soups and stews

SIRLOIN TIP (KNUCKLE)

167A Beef Round, Sirloin Tip (Knuckle), Peeled

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat (peeled)
- Whole or split



COOKING METHOD

Moist or dry heat

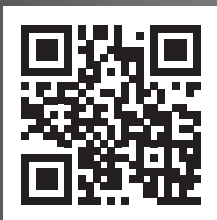
RECOMMENDED MENU APPLICATIONS

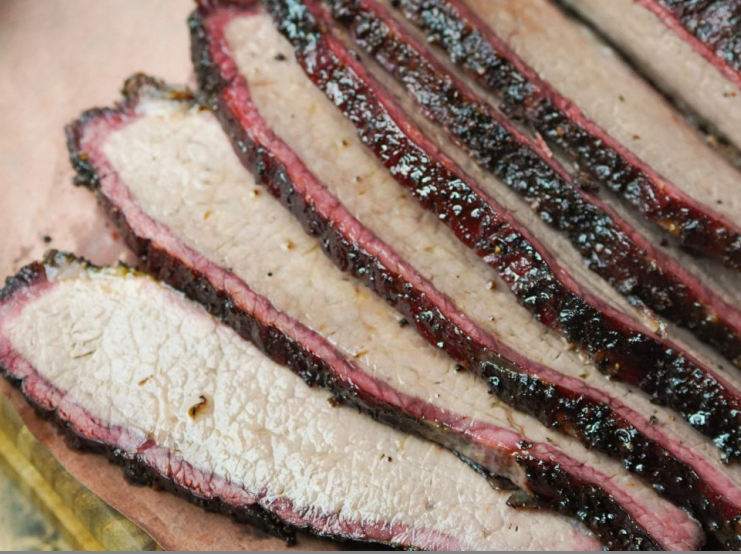
Slice thin for Philly cheese steak and roast beef; cut thicker for Swiss steak; cut into cubes for soups/stews

BEEF UNIVERSITY

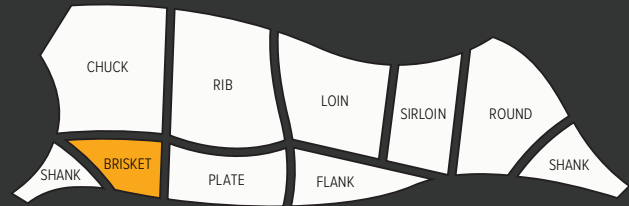
Beef U is your comprehensive resource on all things beef. This free, interactive training program gives retail professionals and foodservice operators access to the resources that can help market beef and further understand the beef industry – spanning hot topics from beef production and nutrition to today's modern beef consumer. Visit BeefU.org to register and begin your journey to become a Beef U graduate.

**REGISTER
NOW!**





BRISKET



BRISKET

120 Beef Brisket, Deckle-Off, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Removal of brisket point
- Removal of surface fat
- Removal of connective tissue – denuded
- Specify 119 to purchase deckle-on

COOKING METHOD

Moist or dry heat – indirect grill

RECOMMENDED MENU APPLICATIONS

Slice thin for sandwiches, salads and BBQ; cure and simmer for corned beef; shred for tacos, fajitas, pasta topping

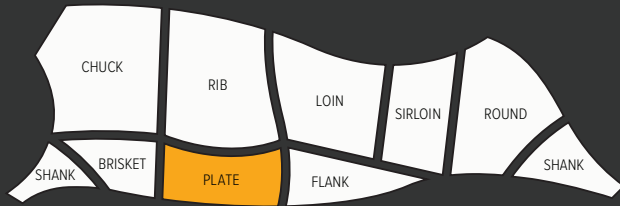


YIELD DATA

Yield documents are meant to provide general guidelines for approximate yields when fabricating newer, more innovative beef cuts from traditional subprimals like those from the Chuck primal. Start here, then do your own yield testing to zero in on exact numbers for your unique situation.



PLATE



SHORT RIBS

123 Beef Short Ribs

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Specify width of cut
- Specify number of ribs per portion
- Specify raw material source: 123A, 123 or 123C
- Specify 123D to purchase boneless
- Specify "Flanken Style" for portions cut at right angle to rib bones



COOKING METHOD

Dry heat for thinner cuts,
moist heat for thicker cuts

RECOMMENDED MENU APPLICATIONS

Plate for rib presentations; shred for sandwiches,
pasta topping or gravy and BBQ sauces

OUTSIDE SKIRT STEAK

121C Beef Plate, Outside Skirt

ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Slice thin for steak entrée, sandwiches, fajitas, tacos,
pasta topping and salads

INSIDE SKIRT STEAK

121D Beef Plate, Inside Skirt

ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization



COOKING METHOD

Dry heat

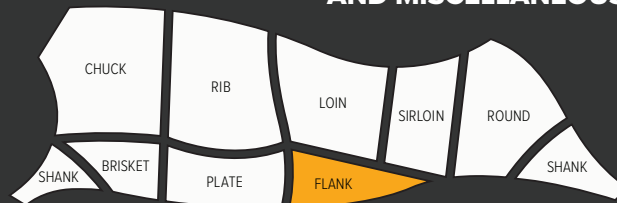
RECOMMENDED MENU APPLICATIONS

Slice thin for steak entrée, sandwiches, fajitas, tacos,
pasta topping and salads



FLANK

AND MISCELLANEOUS



FLANK STEAK

193 Beef Flank, Flank Steak

ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice thinly and fan on plate or serve in sandwiches, salads, wraps, fajitas and tacos

HANGER STEAK

140 Beef, Hanging Tender

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction of the muscle fibers
- Whole or portion by weight
- Specify 1140 for portioned



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Steak entrée; slice for use in fajitas, tacos and salads

CUBED STEAK

1100 Cube Steak; Minute Steak; Swiss Steak

ORDER SPECIFICATIONS

- Specify raw material source
- Portion Weight



COOKING METHOD

Dry heat

RECOMMENDED MENU APPLICATIONS

Country Fried Steak
Salisbury Steak

GROUND BEEF

137 Ground Beef, Special

ORDER BY SPECIFIC PRIMAL PORTIONS

Style 1: Ground Beef, Special
Style 2: Ground Beef, Chuck
Style 3: Ground Beef, Round
Style 4: Ground Beef, Sirloin



ORDER BY SPECIFIC FAT CONTENT

Fat Content – Unless otherwise specified, the fat content shall be 20% fat. The purchaser may specify a different fat content provided it does not exceed 30%.

RECOMMENDED MENU APPLICATIONS

Burgers/sliders; filling for sandwiches, wraps, chili, meatloaf, soup, stroganoff and pasta topping

BEEF.

IT'S WHAT'S FOR DINNER.®



Funded by Beef Farmers and Ranchers

Numbering system refers to IMPS: Institutional Meat
Purchase Specifications. IM: individual muscle.
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